

AMENDMENTS TO THE CLAIMS

This listing of claims will replace all prior versions and listings of claims in the application:

LISTING OF CLAIMS:

Claims 1-16 (cancelled).

17. (previously presented): Isolated strain of *Saccharomyces cerevisiae* I-2971.

18. (previously presented): Isolated strain of *Saccharomyces cerevisiae* I-3142.

19. (previously presented): Isolated strain of *Saccharomyces cerevisiae* I-3143.

20. (previously presented): Isolated strain of *Saccharomyces cerevisiae* obtained by hybridizing or mutating a strain according to claim 17, which in test PT₂, give a decrease in the proof time relative to the reference strain NCYC 996 which is equal to at least 80% of the decrease in proof time obtained in test PT₂ with strain I-2971 according to claim 17 relative to said reference strain NCYC 996.

21. (previously presented): The strain according to claim 20, which, in test PT₂, gives a decrease in the proof time relative to the reference strain NCYC 996 which is equal to at least 90 % of the decrease in proof time obtained in test PT₂ with strain I-2971 according to claim 17 relative to said reference strain NCYC 996.

22. (previously presented): A baker's yeast obtained by cultivating a strain according to claim 17, 18, 19, 20, 38 or 40.

23. (previously presented): The baker's yeast according to claim 22, obtained by cultivating said strain with adaptation to the presence of weak organic acids.

24. (previously presented): The baker's yeast according to claim 22, wherein the yeast is a yeast selected in the group consisting of yeast creams, compressed yeasts and dry yeasts.

25. (previously presented): The baker's yeast according to claim 24, wherein the yeast is a dry yeast,.

26. (previously presented): A bread-making dough containing a baker's yeast according to claim 22.

27. (currently amended): The bread-making dough according to claim 26 in which fermentation takes place in the presence of an osmotic pressure ~~such as that~~ existing in doughs containing at least 15 % of sugar relative to the mass of flour.

28. (previously presented): The bread-making dough according to claim 27, wherein it contains mould inhibitors.

29. (previously presented): A method of preparation of a bread-making dough comprising the steps of mixing dough ingredients and of adding a yeast according to claim 22.

30. (previously presented): A method of preparation of a baked bread product comprising the baking of a bread-making dough according to claim 26.

31. (previously presented): A bread product obtainable by the method according to claim 30.

32. (previously presented): A bread-making dough containing a baker's yeast according to claim 23.

33. (currently amended): The bread-making dough according to claim 32 in which fermentation takes place in the presence of an osmotic pressure ~~such as that~~ existing in doughs containing at least 15 % of sugar relative to the mass of flour.

34. (previously presented): The bread-making dough according to claim 33, wherein it contains mould inhibitors,.

35. (previously presented): A method of preparation of a bread-making dough comprising the steps of mixing dough ingredients and of adding a yeast according to claim 23.

36. (previously presented): A method of preparation of a baked bread product comprising the baking of a bread-making dough according to claim 32.

37. (previously presented): A bread product obtainable by the method according to claim 36.

38. (previously presented): An isolated strain of *Saccharomyces cerevisiae* obtained by one or more hybridizations or by mutation of the strain according to claim 18, which, in test PT₂, gives a decrease in the proof time relative to the reference strain NCYC 996 which is equal to at least 80% of the decrease in proof time obtained in test PT₂ with strain I-2971 according to claim 17 relative to said reference strain NCYC 966.

39. (previously presented): The strain according to claim 38 which, in test PT₂, gives a decrease in the proof time relative to the reference strain NCYC 996 which is equal to at least 90% of the decrease in proof time obtained in test PT₂ with strain I-2971 according to claim 17 relative to said reference strain NCYC 966.

40. (previously presented): An isolated strain of *Saccharomyces cerevisiae* obtained by one or more hybridizations or by mutation of the strain according to claim 19, which, in test PT₂, gives a decrease in the proof time relative to the reference strain NCYC 996 which is equal to at least 80% of the decrease in proof time obtained in test PT₂ with strain I-2971 according to claim 17 relative to said reference strain NCYC 966.

41. (previously presented): The strain according to claim 39, which in test PT_2 , gives a decrease in the proof time relative to the reference strain NCYC 996 which is equal to at least 90% of the decrease in proof time obtained in test PT_2 with strain I-2971 according to claim 17 relative to said reference strain NCYC 966.

42. (previously presented): The baker's yeast according to claim 23, wherein the weak organic acid is an aliphatic carboxylic acid having 2-4 carbon atoms or a salt thereof.